

Version: 2



Item Specification Sheet

Plant EST/P 5221 Address: 2092 Farragut Ave, Bristol PA 19007

Fully Cooked Seasoned Pork In BBQ Sauce

Sales Item Number: 128186

Price Unit: PKG || Priced By: Net Weight || Net Weight: 1 lb ||

Piece Specifications
Piece Weight: Varies
Package Specifications
Pieces per Package: Varies
Package Weight: 1lb
Product Detail
Sous Vide Seasoned Pork in Agostino's Signature BBQ Sauce. Country Of Origin: USA
Characteristics
Primal/SubPrimal : Pork Butts Grade : N/A Cut : Chunks
Deficiencies/Rejections: 1) Light incoming target weight 2) not meeting package and case weight requirements prior to shipping 3)Not within target tolerance and/or dimensions for package. 4) Leakers, missing/non-legible code date, squished. 5) Foreign objects 6) Open/Damaged Package 7) Unreadable label or mislabeled. 8) Missing USDA bug/Stamp on case label 9) Off Smell.
Ingredients:
Pork Marinated with (Water, Cider Vinegar, Salt, Pepper, Smoke Flavor), BBQ Sauce (Water, Sugar, Tomato Paste, Apple Cider Vinegar, White Distilled Vinegar, Salt, Granulated Onion, Molasses, Chili Powder, Granulated Garlic, Xanthan Gum, Black Pepper, Cayenne Pepper)
Allergins: None
Cooking Instructions
RE-Heat Instructions: Thaw Package in the refrigerator overnight. Preheat oven to 425°F. Gently massage the product to break into shreds. Remove from the package and place in oven safe pan. Heat for 20 minutes or until tops of the Pork is browning.
Labeling Information
Code Date: YYDDD Storage: Keep Frozen
Product Testing
Metal Detection: FERROUS: 3.5 mm NON FERROUS: 3.5 mm STAINLESS STEEL: 4.5 mm
COA Required Microbial Testing: Salmonella: Negative 25 g Listeria Genus: Negative 25 g APC: ≤ 100 cfu/g Coliform: ≤ 10 cfu/g E. coli: ≤ 10 cfu/g Yeast & Mold: ≤ 10 cfu/g C. prefringens: ≤ 10 cfu/g
Pallet Information

Minimum Storage Temperature: -10

Maximum Storage Temperature: 0

Additional Notes**Nutrition Facts**

3 servings per container

Serving size 5oz (142g)**Amount per serving****Calories** **280**

% Daily Value*

Total Fat 19g **24%**Saturated Fat 7g **33%**

Trans Fat 0g

Cholesterol 75mg **25%****Sodium** 1050mg **46%****Total Carbohydrate** 10g **4%**Dietary Fiber 0g **0%**

Total Sugars 8g

Includes 5g Added Sugars **10%****Protein** 18g

Vitamin D 1.8mcg 10% Calcium 30mg 2%

Iron 1.4mg 8% Potassium 430mg 10%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

*Sous Vide Cooked Low and Slow to Perfection.***Nutrition Facts**

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KEEP FROZEN
WT: 16oz (1.00)**Fully Cooked Seasoned Pulled Pork in BBQ Sauce****INGREDIENTS:** Pork, Water, Cider Vinegar, Salt, Pepper, Smoke Flavor, BBQ Sauce(Water, Sugar, Tomato Paste, Apple Cider Vinegar, White Distilled Vinegar, Salt, Granulated Onion, Molasses, Chili Powder, Granulated Garlic, Xanthan Gum, Black Pepper, Cayenne Pepper)**RE-HEAT:** Thaw in the refrigerator overnight. Preheat oven to 425°F. Gently massage the product to break into shreds. Remove from the packaging and place in oven safe pan. Heat for 20 minutes or until tops of pork are browning.**Safe Handling Instructions**

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

- Keep refrigerated or frozen.
- Keep raw meat and poultry separate from other foods. Wash surfaces including cutting boards, utensils, and hands after touching meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.



Packed By: Agostino Foods, Fallsington PA 19054

23222 #128186

